



## BODEGA DEL RIO ELORZA VERUM CHARDONNAY 2020

**REGION:** Patagonia, Argentina

**APPELLATION:** Alto Valle del Rio Negro

**YIELD (Hl/Ha):** 40hl/ha

**BLEND:** 100% Chardonnay

**WINEMAKER:** Agustin Lombroni

### VINEYARD

In the middle of desert lands the Rio Negro crosses the biggest valley of the Argentine Patagonia. Its settlers channelled irrigation waters from the Andes Mountains, creating a productive oasis in deep loamy clay soils. Cold winters, dry summers with great thermal amplitude, plenty of sunlight, warm days and very cool nights; allow grapes to ripen slowly so that they can achieve great balance of sugar and acidity, good aromatic complexity and excellent colour.

### VITICULTURE

The intense and frequent winds, combined with low annual rainfall and low humidity, are very favourable conditions for a sustainable and high-quality viticulture without the use of agrochemicals. Hand harvested.

### WINEMAKING

20 day fermentation with contact on lees for 6 months, with no malolactic fermentation. 10% of the wine is aged in first use French oak barrels and 10% in first use American oak barrels with the rest aged in stainless steel.

### TASTING NOTES

Fruit-driven, fresh and with notes of waxy apples and flowers, The barrel ageing gives it a creamy texture with citrus and orchard fruits and a hint of spice. It has an intense, clean and focused palate. Tim Atkin MW considers Del Rio Elorza to be one of the top 25 Argentine wineries to watch.

[www.delrioelorz.com](http://www.delrioelorz.com)



**CLOSURE:** Cork

**ORGANIC:** No

**BIODYNAMIC:** No

**VEGETARIAN:** Yes

**VEGAN:** Yes